

RASPBERRY

RESTAURANT • COCKTAILS • SOCIAL

2 COURSE SET MENU €36

(excluding supplements where applicable)

CHEFS STARTER SHARING BOARD FOR 2

Duck Wings, Salt and Pepper Squid,
Pork Belly and Buffalo Fried Cauliflower
Crisp Breads & Dips

(€8 SUPPLEMENT)

1-2-3-4-5-6-7-8-9-10-11-12-13-14

STARTERS

Sesame and Chilli Glazed Silver Hill Duck Wings,
Egg Noodle and Spring Onion Salad, Salted Peanuts, Coriander
4-5-6-7-8-9-10-11-12-13-14

Meadowfield farm Goats Cheese Parfait,
Roast Hazelnut Dust, Heritage Beets, Spiced Mango Chutney, Bread Crisps
4-5-6-7-9-11-12-13-14

Buffalo Fried Cauliflower Florets,
Piri Piri Marinade, Roast Garlic and Red Pepper Aioli, Crunchy Slaw,
Pea Shoots 4-5-7-8-9-12-13-14

Local Wild Mushroom and Red Onion Tart,
Rocket and Roast Garlic Pesto, Semi-dried Tomatoes 4-5-9-12-13-14

Slow Cooked Bradley's Pork Belly,
Crispy Salt and Pepper Squid, Pickled Vegetables, Soy,
Chilli and Lime Dressing, Spring Onion, Pineapple 1-2-3-4-5-6-7-8-9-10-11-12-13-14

Pil Pil Style Prawns in Garlic and Chilli,
Fresh Parsley, Charred Lemon, Avocado Toast, Smoked Paprika
1-2-3-6-7-11-12-13

Korean BBQ Beef and Vegetable Spring Roll,
Green Mango and Cucumber Salad, Korean BBQ Sauce
4-5-6-8-9-10-11-12-13-14

MAIN COURSES

Slow Cooked Medallion of Aged Beef,
Spiced Turnip Puree, Glazed Shallot, Spring Onion Mash, Crispy Onions, Jus
7-8-9-11-12-13-14 (add garlic and chilli prawns €5 supplement)

Crispy Baked Chicken Fillet, Buffalo Mozzarella, Arugula, Arrabbiata Sauce,
Fresh Herb Oil, Chunky Chips 4-5-7-8-9-10-11-12-13

Grilled Breast of Silver Hill Duck, Savoy Cabbage and Smoked Bacon,
Fondant Potato, Balsamic and Rosemary Jus 7-8-9-10-11-12-13-14

Cajun Salmon Tacos, Tomato, Red Pepper and Sweetcorn Salsa,
Avocado Mayo, Red Cabbage Slaw, Fresh Lime and Cilantro 3-4-5-7-8-9-12-13

Kilmore Monkfish Scampi, Fennel and Watercress Salad, Chunky Chips,
Chilli Chipotle Mayo 3-4-5-7-9-12-13-14

Grilled 8oz Fillet of Aged Beef, Spiced Turnip Puree, Chunky Chips,
Glazed Shallot, Crispy Onions, Bearnaise or Pepper and Brandy
Cream Sauce €15 supplement 7-8-9-10-11-12-13-14

Beef 'n' Reef - Grilled 8oz Fillet of Aged Beef with Garlic and Chilli
Prawns, Spiced Turnip Puree, Glazed Shallot, Crispy Onions,
Chunky Chips, Bearnaise or Brandy and Pepper Cream Sauce
€20 supplement 1-2-3-7-8-9-10-11-12-13-14

Sweet Potato, Pineapple and Bell Pepper Satay, Steamed Aromatic
Rice, Roasted Peanuts, Coconut, Coriander 4-5-8-9-10-12-13-14

ADDITIONAL SIDES

€4 EACH OR 3 FOR €10.50

Chunky Double Cooked chips

Rocket, Shaved Parmesan & Pine Nut Salad
12-13

Tender Stem Broccoli Tempura,
Garlic and Chilli Mayo 4-5-6-7-11-14

Spring Onion Mash 7

Potato & 3 Cheese Gratin 7

Duck Fat Roasted Baby Spuds 7

Warm Breads and Dips 4-5-6-7-11-13

Local Honey & Rosemary Roast Heritage
Carrots 7-12

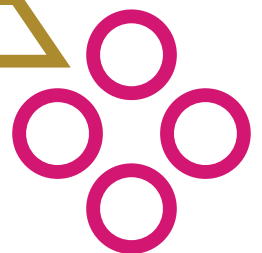
Asian Noodle Salad 4-5-6-7-8-9-10-11-12-13-14

SHARING PLATTER FOR 2

Surf 'n' Turf – Grilled 10oz Ribeye, Pulled Beef Spring Roll,
Garlic and Chilli Prawns, Monkfish Scampi

served with sides and garnish 4-5-6-7-11-12-13-14

€15 SUPPLEMENT PER BOARD



CHEF: VAL MURPHY

FOR MAXIMUM QUALITY AND FLAVOR ALL OUR FOOD IS COOKED TO ORDER. SO PLEASE ALLOW A LITTLE TIME. ALL OUR BEEF & POULTRY IS OF 100% IRISH ORIGIN

ALLERGENS: 1 Crustaceans 2 Molluscs 3 Fish 4 Peanuts 5 Nuts 6 Cereals containing gluten (wheat) 7 Milk/Dairy 8 Soya 9 Sulphur dioxide and sulphites 10 Sesame seeds 11 Eggs 12 Celery/celeriac 13 Mustard 14 Lupin

RASPBERRY

RESTAURANT • COCKTAILS • SOCIAL

VEGETARIAN ~ VEGAN MENU

STARTERS

Moroccan Spiced Falafel,

Tabbouleh Salad, Avocado Mayo, Chermoula

4-5-6-8-10-12-13-14

Buffalo Fried Cauliflower Florets,

Piri Piri Marinade, Roast Garlic and Red Pepper Aioli, Crunchy Slaw, Wexford Micro Herbs

4-5-8-12-13-14

Local Wild Mushroom and Red Onion Tart,

Rocket and Roast Garlic Pesto

4-5-12-13-14

MAIN COURSES

Grilled Plant "Steak"

Tomato and Red Onion Salsa, Chipotle Mayo, Pomme Neuf

4-5-8-11-12-13-14

Crispy Fried Vegan "Scampi",

Watercress and Fennel Salad, Chunky Chips

4-5-6-8-9-10-12-13

Sweet Potato, Pineapple and Bell Pepper Satay,

Savoury Rice, Roasted Peanuts, Coconut and Coriander 4-5-10-12-13-14

2 COURSE SET MENU €36

DESSERTS

Lemon Cheesecake €9

Raspberry Compote, Honeycomb

4-5-6-8-10

Chocolate and Hazelnut Tart, €9

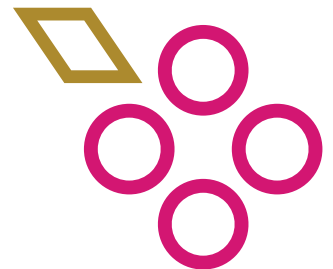
Vanilla Ice Cream, Toasted Coconut

4-5-6-8-10

Caramel Apple Pie, €9

Vanilla Ice Cream

4-5-6-8-9



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